

OYSTERS

Tempura fried oysters
with ponzu aioli and pickled fennel
(G, S, E, F, Mo, Md, So2, M)

(123 Cal) each

Gillardeau oysters *
with shallot vinegar and Asian oyster dressing
(Mo, So2)

Individual (55 Cal) each

Six (320 Cal)

Dozen (630 Cal)

STARTERS

Carrot and red lentil soup (208 Cal)
cashew nut salsa, preserved lemon and labneh
(M, Ce, G, S, N)

Squid bang bang (536 Cal)
with peanut sauce, asian salad and toasted peanuts
(G, F, Mo, P, Ss, So2)

Burrata (289 Cal)
with putanesca dressing, basil and parmesan grissini (M, G)

Octopus carpaccio (165 Cal)
with pickled fennel, spring onion and chilli (Mo, So2)

Gem heart salad (140 Cal)
with avocado, datterini tomato, wild honey and
white balsamic vinaigrette (Md, So2)

Scott's King prawn cocktail (162 Cal)
with avocado and Mary Rose sauce (C, S, E, F, Md, M, G)

Seafood risotto (245 Cal)
with calamari, lobster and prawns (Ce, C, F, M, Mo, G, So2)

Wagyu beef maki roll * (218 Cal)
With Shiitake soy and pickled cucumber (G, F, S, Se, M, Mo)

Spicy salmon maki * (181 Cal)
with umeboshi mayonnaise and flying fish roe
(G, F, S, M, Md)

Twice baked cheddar soufflé (232 Cal)
with black truffle (G, E, M, Md)

Short rib Tortellini (261 Cal)
Squash velouté, pumpkin seed, sage
and parmesan crumb (E, M, G, So2)

Tempura prawns (774 Cal)
with spicy cocktail sauce (G, C, E, M, Md, Ss, Ce)

Griddled red sea prawns (230 Cal)
with chili jam and green papaya salsa (F, C, F, M, So2)

Seared scallops in the shell (310/465 Cal)
with yuzu koshu butter (M, Mo, So2)

RAW

Spicy salmon tartare * (137 Cal)
with avocado, chilli and garlic dressing (G, F, S, So2)

Seabass & prawn ceviche * (143 Cal)
with mango, fried plantain, sweetcorn and yuzu
(C, F, G So2, S, Md)

Yellowtail sashimi * (185 Cal)
with pickled cucumber, spiced miso and sesame dressing
(G, F, Ss, S, So2, M, E, Md)

Tuna tartare * (98 Cal)
avocado, soy and yuzu dressing (C, F, S, G, M)

Mixed sashimi * (439 Cal)
tuna, salmon, yellowtail, and seabass and prawn ceviche (C, F, S, G, So2, Mo, Md)

CAVIAR

(G, E, F, M)

Oscietra Caviar

served with blinis, creme fraiche, grated eggs, chives and shallots

30g grade 5 (120 Cal)

50g grade 5 (162 Cal)

MEAT

Robata grilled lamb cutlets with labneh and apricot harissa (M, So2, N)	(328 Cal)	Robata grilled half chicken with chilli, garlic, lemon, chicken butter sauce (M, Ce)	(295 Cal)
Australian wagyu striploin with butter mushroom ponzu dressing (G, F, S, So2, M, SS)	(427 Cal)	Crispy duck salad watermelon, Asian herbs, hoisin dressing and spiced cashews (G, N, S, S, Md)	(1008 Cal)

Slow cooked beef cheek (292 Cal)

With celeriac puree, asparagus, artichoke and crispy shallot (M, Ce, G, So2)

MAINS

Blackened miso salmon * with bok choy and sesame (G, F, Ss, S, So2)	(256 Cal)	Roasted shellfish for two lobster, scallops, prawns with garlic and herb butter (C, M, Mo)	(1378 Cal)
Deep fried fish and chips with mushy peas and tartare sauce (G, E, F, M, So2, Md)	(654 Cal)	Chargrilled sea bass with chilli, garlic and lemon (F)	(688 Cal)
Chilean sea bass lobster gyoza, mushroom and dashi (G, C, F, S, So2)	(245 Cal)	Monkfish and tiger prawn masala with pilaf rice (C, F, M, G, So2)	(363 Cal)
Tempura fish of the day with caviar, tuna tartar, avocado and jalapeno dressing (F, G, S, M)	(285 Cal)	Fish finger bao with tartare sauce and caviar (G, F, S, E, Md, M)	(366 Cal)

Dover sole 16oz

grilled (F, M, E, So2)	(738 Cal)
meuniere (F, M)	(525 Cal)

LOBSTER

Grilled Lobster (700gm) with garlic butter and samphire vegetables (C, M)	(165/ 314 Cal)	Thermidor Lobster (700gm) (C, M, So2, Md, G, F, E, Ce)	(148/ 278 Cal)
Lobster linguini lobster sauce, datterini tomatoes and basil (Ce, G, C, F, M, So2)	(435 Cal)	Spicy lobster and shrimp sliders Brioche bun, lobster patty, tempura prawns and spicy tartare sauce (C, F, Mo, Md, M, G, E)	(238 Cal) 160

SIDE ORDERS

Fish goujons with tartare sauce (G, E, F, Md, So2, M)	(145 Cal)	Potatoes mashed (M)	(194 Cal)
Baked aubergines with tomatoes and parmesan (M)	(210 Cal)	chipped	(330 Cal)
Green beans with salsa verde (Md, So2, M)	(85 Cal)	Spinach steamed	(33 Cal)
Scotts mixed salad mimosa (So2)	(34 Cal)	buttered (M)	(67 Cal)
		garlic olive oil	(68 Cal)

BELLINIS

Jasmine & Peach Bellini Jasmine tea syrup, peach puree, Martini 0%	(84 Cal)	Pineapple & Lemongrass Bellini Lemongrass & ginger tea, pineapple, Martini 0%	(96 Cal)
Moroccan Mint and Passion Fruit Bellini Moroccan mint tea syrup, passion fruit puree, Martini 0%	(80 Cal)	Lemon Verbena & Rambutan Bellini Rambutan puree, lemon verbena tea, Martini 0%	(95 Cal)

SIGNATURES

Scott's Club Lychee, sage, raspberry, yuzu	(110 Cal)	Tiki Tea Pineapple juice, cardamom syrup, passion fruit, coconut	(139 Cal)
Green Honour (N) Botan Signature Blend, cucumber, pineapple juice	(134 Cal)	Penicillin Lapsang Souchong tea, pear juice, honey syrup, ginger	(176 Cal)
Elderflower and Fennel Presse Elderflower cordial, fennel juice, lemon juice, soda water,	(110 Cal)	Basil Smash Botan Juniper Garden, fresh basil, Indian tonic	(92 Cal)
Rhubarb Spritz Rhubarb cordial, Martini 0%, Indian tonic, soda water	(115 Cal)	Nomad (Ss) Arabic coffee, date syrup, halva, almond milk	(180 Cal)

WATER & SOFT DRINKS

VOSS Still 800 ml		VOSS Sparkling 800 ml	
Coca-Cola	(105 Cal)	Sprite	(118 Cal)
Coca-Cola Light	(0 Cal)	Fanta	(145 Cal)

HOMEMADE FRESH JUICES

Orange	(113 Cal)	Apple	(55 Cal)
Pineapple	(84 Cal)		

NON-ALCOHOLIC

	Glass	Bottle		
Martini 0%	(27 Cal)	(135 Cal)	Heineken 0%	(69 Cal)
Martini Rose 0%	(27 Cal)	(135 Cal)	Homemade Ginger Beer	(84 Cal)
Lussory Chardonnay	(27 Cal)	(135 Cal)		
Lussory Merlot	(27 Cal)	(135 Cal)		
Lussory Rose	(27 Cal)	(135 Cal)		

HOT BEVERAGE

Espresso	(3 Cal)	English Breakfast	(4 Cal)
Ristretto	(3 Cal)	French Earl Grey	(4 Cal)
Latte	(56 Cal)	Jasmine Pearls	(4 Cal)
Cappuccino	(56 Cal)	Emperor Sencha Green	(4 Cal)
Macchiato	(25 Cal)	Maroccan Mint	(4 Cal)
Double Espresso	(3 Cal)	Chamomile	(4 Cal)
Americano	(3 Cal)	Summer	(4 Cal)

CHEESE AND SAVOURIES

Welsh rarebit

(G, E, F, Md, P, S)

(417 Cal)

Selection of three cheeses

with biscuits and chutney (M, So2)

(836 Cal)

ICE CREAMS AND SORBETS

Ice creams

Caramel, Chocolate and Mango (E, M)

(380 Cal) per scoop

Sorbets

Raspberry, Coconut and Lemon (So2)

(52 Cal) per scoop

Honeycomb ice cream

with hot chocolate sauce (E, D)

(516 Cal)

DESSERTS AND PUDDINGS

Bakewell pudding

with almond praline ice cream (G, E, D, N)

(685 Cal)

Seasonal fruit

with sorbet

(179 Cal)

Salted caramel chocolate fondant

with vanilla ice cream (G, E, D)

(483 Cal)

Paris-Brest

with pistachio ice cream and hot chocolate sauce

to share (G, E, D, N)

(641 Cal)

Raspberry pavlova

(E, D, So2)

(248 Cal)

Strawberry cheesecake

to share (G, E, D)

(1028 Cal)

HANDMADE PETIT FOURS

Pistachio Malakoff

(D, N)

(361 Cal)

Lemon madeleines

(G, E, D, So2)

(483 Cal)

Chocolate truffles

(D)

(243 Cal)

Selection of petit fours

(360 Cal)

VEGETARIAN AND VEGAN

Burrata

with putanesca dressing, basil and parmesan grissini

(M, G)

(289 Cal)

Aubergine and ricotta agnolotti

with Pomodoro sauce and fresh basil

(E, G, M, So2)

(1685 Cal)

Spiced butternut squash tomato masala

with rice pilaf, mint and coriander chutney

(Vg, M)

(426 Cal)

Twice baked cheddar souffle

with black truffle

(G, E, M)

(451 Cal)

Linguini putanesca, fresh basil

(V, M, N, G)

(501 Cal)

Miso roast aubergine

With Bok choy, tamarind and sesame

(Vg, Ss, So2, S)

(273 Cal)

Quinoa and pistachio bowl

with Labneh, dukkah, white balsamic and honey dressing

(V, M, Ss, Md)

(654 Cal)